

**MILLIONAIRE'S BACON®** as featured on “United States of Bacon” of Discovery Network. Thick, free range bacon, baked with brown sugar, cayenne, red and black pepper. Pre-made.

**Galbi:** marinated short rib, Korean staple.

Binge starters

|   |           |
|---|-----------|
| <b>Millionaire's Way</b>  | <b>12</b> |
| Millionaire's Bacon®, house baked butter biscuits w/ honey butter.                              |           |
| <b>Popcorn Chicken &amp; Waffle Bits</b>  | <b>9</b>  |
| Bite sized KFC and waffles tossed with maple syrup  |           |
| <b>KS Quesadilla</b>  | <b>9</b>  |
| Millionaire's bacon®, mushroom, green onion, pepper jack  |           |
| <b>Cheesy Corn</b>  | <b>10</b> |
| Baked corn, onion, pepper, mozzarella, Cheetos  |           |
| <b>Galbi Rolls</b>  | <b>12</b> |
| Marinated short rib wrapped cucumber, radish, pineapple, green onion, cilantro, sesame dressing |           |
| <b>Mac'N Cheese</b>   | <b>9</b>  |
| Sharp cheddar, bacon, scallion, chopped pickle, panko crumbs, Cheetos                           |           |
| <b>Salmon Bruschettas</b>   | <b>10</b> |
| Smoked salmon, mascarpone, tomato, basil, pickled red onion, caper, parmesan                    |           |
| <b>Millionaire's Baos</b>   | <b>10</b> |
| Steamed bao buns, millionaire's bacon®, Vietnamese glazed carrots, cucumber, cilantros          |           |
| <b>Tater Poutine</b>  | <b>9</b>  |
| Curry, potato, bacon, fried egg, cotija, green onions   |           |
| <b>KFC wings</b>  | <b>9</b>  |
| Savory mild jalapeno garlic sauce tossed Korean Fried Chicken.                                  |           |
| <b>KFC Bucket</b>   | <b>20</b> |
| Boneless Korean Fried Chicken   |           |

Salads

|   |           |
|---|-----------|
| <b>Galbi Salad</b>  | <b>16</b> |
| Sliced galbi, spring mix, avocado, cherry tomato, fried onion, cucumber, scallion, tortilla strips. sesame dressing |           |
| <b>Mango Salad</b>  | <b>16</b> |
| Scampi shrimp, Spring mix, mango, cilantro, green onion, red onion, tomato, cashew nut, smoky lime dressing         |           |
| <b>Tofu Salad</b>   | <b>14</b> |
| Soft tofu, romaine, spring mix, cherry tomato, tortilla strips, sesame dressing                                     |           |

**Tsunami** **19**  
Stir fried seafood in Korean spicy sauce: tiger prawns, squid, scallop, mussels and mixed vegetable, rice

**Jjapaguri** **17**  
Inspired from 4 academy awards winning film “Parasite”.  
Harmony of two classic Korean instant noodles, Jjapaggetti and Neoguri Udon, Millionaire's bacon®, egg.

**“Burgah” Boy Burger** **19**  
Wagyu Patty, Millionaire's Bacon ®, white cheddar, avocado, fried onion, roasted jalapeno, romaine, dill pickle aioli

**KFC Dinner** **16**  
Korean Fried Chicken on cheesy corn with potato wedges.

**Black Cod** **22**  
Seasonal mushrooms, spinach, asparagus, ginger rice, marinated black cod

**|Pappardelle** **17**  
galbi pasta w/ parmesan

**Dancing Queen** **24**  
Prime Flank steak marinated with caramelized sweet chili sauce.  
Served on ginger rice, asparagus and medley of veggies.  
Dancing 151 Rum flames.  
It's an occasion!.

RICE

**Stonepot** **15**  
*(Add tofu, minced pork or chicken+3, Galbi +6)*  
Served on a sizzling stone pot, smokey chilli sauce, rice, fried egg, and vegetables. Mix like you mean it and enjoy!

**Kurry Up** **16**  
Korean curry, vegetables, fried chicken, boiled egg,

**Tornado Galbi Omurice** **17**  
Twisted scrambled egg over vegetable fried rice, demi-glaze

**Sexy Aloha** **16**  
Kimchi fried rice, pineapple. kurobuta sausage, spam, bacon, egg, served on pineapple shell

**Clay Belly Pot** **16**  
Tender pork belly in sweet soy glaze over rice

**Sprout Bibimbap** **14**  
*(add minced pork, chicken or tofu +3, galbi +6)*  
Red cabbage, onion, apple, wakame, mushroom, romaine, spinach, fried egg, gochujang sauce, rice. Mix and enjoy!

**Galbi Bowl** **16**  
Marinated short rib served with mixed vegetable over rice

Meal Soups

**JjamPong** **17**  
Spicy seafood soup, rice. Korean Classic

**KS wonton Soup** **16**  
Pork dumpling, glass noodle soup

We kindly ask for 2 credit cards split/ table.  
20% gratuity included for parties of 5 or more. Prices are subject to change without notice.  
Corkage Fee is \$20/bottle 750ML up to 2 bottles/ table. We are not responsible for lost/stolen items.  
“Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.”

Red Wine

**Pinot Noir, Complicated** Sonoma Coast, California. 2016. **10/38**  
With a good clarity, the wine presents beautiful aromas of light black cherry-earth, herbal and soft.

**Merlot, Raymond R Collection** Napa, Caliaformia. 2017 **10/38**  
Alluring aromas of plums, cherries and delicate floral notes of Violet. This wine also offers flavors of wild strawberries and hints of earthiness with well-structured tannins.

**Cabernet Sauvignon, Broadside** Paso Robles, California. 2017 **10/38**  
Aromas of dark strawberry and red plum. Also has a savory herbs provide a counterpoint to the rich flavors of pomegranate syrup and mulberry on the palate, with chalky tannins.

**Malbac, Filus Reserve**, Argentina. 2017 **10/38**  
In the nose, it is intense with aromas of raspberry and plum Also has a sweet and strong tannin as well as a spicy sensation at finish.

KSO Cocktails12

**Buddha Bless you**  
Infused hibiscus vodka, lotus sugar cane syrup, pineapple and lemon

**Tamarino**  
Infused jalapeno tequila, mezcal, tamarind sugar cane syrup and lemon

**Gin-ginger**  
Gin, ginger, dom benedictine, paychaud's and lemon

**Rockridge Sour**  
Bourbon, infused hibiscus vodka and lemon

**Mango Margarita**  
100% agave tequila, mango, agave and lime

**Strawberry Yuja**  
Conch republic rum, strawberry, yuja and lemon juice

Spirits

**Vodka**  
Tito's12  
Ketel one12  
Grey Goose13  
Belvedere13

**Tequila**  
Patron silver12Mezcal espadin12  
Patron reposado14Mezcal vida12  
Patron anejo15  
Siete Leguas blanco12  
Don Julio Blanco12  
Don julio anejo 70th15

**Gin**  
Tanqueray11  
Roku (Japanese)11  
Henrick's12  
Bombay Sapphire12  
Botanica12

**Rum**  
Bacardi10  
Royal Standard11  
Myer's dark rum11  
Batiste rhum10  
Captain Morgan10  
Antigua Porteno (Colombian)12  
Plantation (2002)13

**Whisky/Bourbon/Scotch**  
Tullamore(Irish)10Laphroaig 10y13  
Gordon Graham Black Bottle10Nikka13  
Dickel no.1210Glenlivet 12y14  
Michter's12Laphroaig 10y13  
Bowmore 1214Buffalo Trance12  
Bank Note scotch10Basil Hayden's13  
Jameson(Irish)11Lagavulin 16y16  
Bulleit Rye12Johnny walker black label13  
Bulleit Bourbon12Hennessy (Cognac)13  
Maker mark12Kikoki12  
Woodford12  
Toki Suntory11

Beverages

Coke, Diet Coke, 7 up, Ginger ale3  
Sparkling water 500ml (San Pellegrino)4  
Spring water 500ml (Acqua Panna)3  
Passionfruit Iced Tea (unsweetened)4  
Fresh Raspberry Lemonade4  
Fresh Squeezed Orange Juice5  
Fresh Squeeze Grapefruit Juice5  
Cranberry Juice3  
Apple Juice3  
Arnold Plamer (With raspberry lemonade)4

Coffee

Coffee (Refill)3  
Espresso3  
Americano4  
Cappuccino4  
Latte4  
Mocha5  
Hot Chocolate4  
Caramel Macchiato5  
Green tea Latte5  
Coconut Cream Latte5  
Breakfast SoyLatte5  
(steeped tea, soy, sesame, caramel & cardamom)  
Milk or Soy milk

Espresso drinks are served double shots.  
Sub soy milk, almond milk or oat milk for 50 cents  
Add vanilla, caramel or chocolate syrup for \$1  
Add extra shot for \$1

Hot Teas4

English Breakfast, Lavender Earl Grey, Spring Jasmine,  
Organic Green, Sweet Chamomile, Simple Mint

Beer

Stella, Pilsner ABV 5.2%6  
California Lager, Lager ABV4.9%7  
Dry Me A River, Cider ABV 6.9%7  
Hefe-D, Alameda Island ABV4.1%7  
Blood Orange IPA, 21st am ABV 7%7  
Lagunitas IPA. ABV 6.2%7  
Hazy, IPA, Alameda Island ABV 6.1%8  
Space Dust, Elysian IPA ABV8.2%9  
Chocolate Hazelnut Porter, Stout ABV 7%7  
Henhouse, Oyster Stout, ABV 4.9%7

Selected Wine & More  
Sparkling Wine

**Prosecco, Bivio**, Italy **9/34**  
Fresh dry wine with a fruity and floral fragrance, harmonic taste.

**Brut Rose, Veuve Du Vernay**, France **9/34**  
Red and citrus aromas, well balanced, fine bubbles.

White Wine

**Sauvignon Blanc, Chateau De La Loche** France. 2018 **10/38**  
Crisp, clean and fruity on the palate with a medium body, Mineral over tone and bright acidity.

**Sauvignon Blanc, Cakebread** Napa, California. 2014 **59**  
Bright & wonderfully aromatic, fresh pink grapefruit, gooseberry & apple. Long refreshing finish reminiscent of fine white Bordeaux.

**Chardonnay, Mer Soleil** Santa Lucia Highlands, CA. 2017 **12/46**  
Fresh, bright aromas and the taste of white peach, this wine has a vibrant acidity balanced by the lush flavors of fully ripe fruit.